**INgredients**

2 pounds flank or skirt steak   
Olive oil   
kosher salt and freshly ground black pepper

Marinade:   
4 garlic cloves, minced   
1 jalapeño chile pepper, seeded and minced   
1 teaspoon freshly ground cumin seed (best to lightly toast the seeds first, then grind them)  
1 large handful fresh cilantro, leaves and stems, finely chopped (great flavor in the stems)  
Kosher salt and freshly ground black pepper   
2 limes, juiced   
2 tablespoons white vinegar   
1/2 teaspoon sugar  
1/2 cup olive oil